

**TECHNICAL SPECIFICATIONS FOR THE  
REGISTRATION OF THE GEOGRAPHICAL INDICATION**

**NAME OF THE GEOGRAPHICAL INDICATION**

Alsace

**PRODUCT CATEGORY**

Wine

**COUNTRY OF ORIGIN**

France

**APPLICANT**

Association des Viticulteurs d'Alsace - Organisme de Défense et de Gestion  
12 avenue de la Foire aux Vins  
68012 COLMAR Cedex  
France

Tel. +33389201650 / Fax. +33389201660  
info@ava-aoc.fr

**PROTECTION IN THE COUNTRY OF ORIGIN**

*Date of Protection in the European Union:* 09/18/1973

*Date of Protection in the Member State:* Order of November 2, 1945 (Published in the Official Gazette of November 4, 1945)

**PRODUCT DESCRIPTION**

- **Raw Material**

Alsace is a wine produced from grapes of the following varieties: auxerrois B, chasselas B and chasselas rosé Rs, gewürztraminer Rs, muscat "à petits grains" B, muscat "à petits grains " Rs, muscat ottonel B, pinot blanc B, pinot gris G, pinot noir N, riesling B, sylvaner B

- **Alcohol content :** 12°5
- **Physical Appearance**

Still wines: white, red or rosé.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The vineyards of the Rhine are among the most northerly in France and Europe. The vineyards of Alsace are mostly situated in the Massif des Vosges and cover 119 municipalities in the 2 départements of the Bas-Rhin and Haut-Rhin. Concentrated in a narrow strip 120 km long, the vineyards extend from a small northerly enclave around Cleebourg, to the North, to Marlenheim (next to Estraburgo) to Thann near Mulhouse in the South.

The Alsace vineyards are located in the foothills of the Vosges among deep valleys. The landscape is one of numerous valleys, combining different orientation and rugged relief. Most vineyards are planted between 200 and 400 metres altitude.

Shielded from ocean influences by the Vosges barrier, Alsace has cooler, anti-cyclonic conditions in the ripening period that intensify the grapes' aroma potential.

## **LINK WITH THE GEOGRAPHICAL AREA**

The enormous diversity of vineyards, the variety of soils and subsoils and the very particular local climates in Alsace have allowed producers to keep a wide range of aromatic varieties mainly for the benefit of plant biodiversity without yielding to the temptation to simplify the distribution of varieties. In the Alsatian context , this plant diversity is ensures the best expression of the land.

The combination of a northern vineyard, with its particular landscape, climatology, geology and soil science, original and ambitious production rules gives a specific taste identity to these wines. The choice of varieties has shifted production to very aromatic wines. The diversity of situations with varied soil conditions has given the Alsatian producers the opportunity to find for each of the chosen varieties their optimal conditions. Additional municipal and local names and the corresponding distribution plan of varieties will express this adaptation.

The sheltering by the Alsace Vosges gives a very sunny and dry semi-continental climate allowing for an optimal development of the vine. The location of the vineyard in hills and a climate characterized by alternating warm days and cool nights during the ripening of the grapes , associated with a great height of foliage, ensure good ripening (sugars and tartaric acid) , preserve the freshness of the wines and develop their flavours. The average vineyard altitude (200 to 400 meters), which corresponds to the optimal thermal belt ensures the qualitative balance of natural tartaric acid .

The excellent climatic conditions in autumn often favour the concentration of sugars and the development of noble rot, allowing the production of overripe wines. Varietal development within the specifications makes it possible to improve the wines.

The proximity of the Rhine in the Middle Ages provided an important means of communication and has always enabled the export of wines to countries of the mouth of the river and beyond. Shipments outside the country and exports still account for more than a quarter of production.

The wine route of Alsace, hosted and run by wine growers, who have also developed direct sales, is testimony to the permanent historical alliance with the Alsatian gastronomy and is the main tourist attraction of the region. It represents a major asset to the economy of Alsace.

According to André Jullien in 1822 : Alsace white wines are much appreciated, dry, with a very sharp aromatic bouquet. They were formerly transported to Mainz, where they were used mixed with hocks to give them strength and enhance their aromatic palette. In 1866 , Jules Guyot said Alsatian white wines "possess highly prized qualities, ranking very high on the scale of white wines ." His favourites were the white wines from the Riesling B, "notable for its good taste , strength and longevity ."

## **SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[...]

## **CONTROL BODY**

*For checking compliance with the specifications:*

Institut National de l'Origine et de la Qualité (INAO)  
12, rue Henri Rol-Tanguy – TSA 30003  
93155 Montreuil-sous-Bois Cedex  
France

Tel. +33 1 73 30 38 99  
info@inao.gouv.fr

*To prevent fraud (quality, description tags and documents, trade):*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des  
Comptes Publics et de la Fonction Publique  
Direction générale de la concurrence, de la consommation  
et de la répression des fraudes  
Bureau D2 Télédoc 251  
59, boulevard Vincent-Auriol  
F-75 703 Paris Cedex 13

Tel. +33-1-44972351 / Fax. +33-1-44973039  
D2@dgccrf.finances.gouv.fr

*For fiscal affairs, accompanying documents and customs matters:*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des  
Comptes Publics et de la Fonction Publique  
Direction générale des douanes et droits indirects  
Sous-Direction des droits indirects  
Bureau F/3  
11 rue des Deux Communes  
F- 93558 MONTREUIL Cedex

Tel. + 33 1 57 53 44 10 / Fax. + 33 1 57 53 42 88  
dg-f3@douane.finances.gouv.fr